

ANTOJITOS

☀ CALIENTE (hot)

TACOS DE CARNE

Sofrito Wagyu Skirt Steak, roasted poblano créma, manchego cheese, shiso - smoked tomatillo salsa, micro cilantro, blue corn tortilla, au jus escopate / 24



LANGOSTA TAQUITOS

Caribbean Lobster, Tiger Prawn, Chorizo, shallots, queso blanco, crispy blue corn tortilla, limón créma / 28

SIZZLING TIRADITO

Hamachi Sashimi, serrano, scallion, pepper ponzu, dancing bonito flakes, roasted garlic sizzling oil / 24

∅ FUMADO GYOZAS

Sea Bass, Tiger Prawn, jicama, cassava, scallion, Mezcal shoyu / 22

COASTAL CRISPY RICE

Local Yellowtail Snapper Sashimi, shaved citrus, chayote, avocado, serrano, coco - cilantro crispy rice cake, truffle - aji amarillo / 28

∅ LA ISLA BONITA ROLL

Blue Crab, Tuna, jicama, cucumber, scallion, sesame soy paper, entire roll tempura, 24K gold flakes, truffle - aji amarillo / 32
+ ½ oz Black Pearl Caviar / 36



∅ SERVICIO DE CAVIAR

Split egg confetti, scallion, jalapeño, micro cilantro mezcla, yuzu crème fraîche, blini

AMERICAN HACKLEBACK STURGEON CAVIAR (2 oz)

Slightly nutty and creamy finish / USA / 175

Pair with Bollinger Special Cuvée Brut Champagne / 178

BLUE LABEL WHITE STURGEON OSETRA CAVIAR (2 oz)

Buttery texture and crisp finish / France / 275

Pair with Perrier Jouet Belle Epoque Brut Champagne, 2006 / 475